

# SOUL

BAR & BISTRO

## canape menu

7 items - \$35.00pp / 9 items - \$42.00pp / 12 items - \$55.00pp

### seafood

tuna tartare, aji amarillo & orange (spoons)  
freshly shucked oysters, mignonette  
salt and pepper squid, almond skordalia, chilli oil  
mini whitebait fritter, lemon chive butter sauce  
tempura prawns, soy and mirin dipping sauce  
beer battered seasonal oysters with pickled pineapple tartare sauce  
blackened hapuku sliders, rocket, harissa mayonnaise  
mini oyster burger, coleslaw, spicy mayonnaise  
smoked trevally toast, lemon parsley mayonnaise  
hapuku skewer with korean chilli  
bloody mary oyster shooter – with vodka or without

### meat and poultry

beef tartare crostini, black garlic  
smoked chicken liver pâté toasts, date vinegar  
chicken caesar (spoons)  
beef with peppered sauce (spoons)  
pork croquettes, saffron aioli

### vegetable

little spinach and feta pies  
mozzarella toast, calabrian chilli & roasted garlic  
salt baked kumara, jalapeno salsa (spoons)  
wild mushroom arancini, tarragon and creme fraiche

### bowl food

#### add 2 bowl dishes for \$15

harissa marinated lamb, preserved lemon fried potatoes, labneh  
beer battered tarakihi, salt & vinegar red rascals, parsley, lemon  
chicken caesar, cos, crispy pancetta, soft boiled egg, parmesan  
green goddess, peas, edamame, broccolini, crispy quinoa furikake  
macaroni cheese, ham off the bone, parmesan crust  
ricotta cavatelli, housemade pork sausage, truffle